



Weddings - Parties - Functions

Entree

Artisan rye roll, butter, smoked sea salt
\$2.00

Adelaide Bremer Café dips, Andy Clappis hand crafted pitta
\$18.90
(Extra pitta \$3.50)

*Blues dukkah, local olive oil, aged balsamic reduction, marinated olives,
baked artisan rye rolls*
\$16.90

Chicken liver pâté, spiced jelly, citrus and vanilla bean marmalade, toasted ciabatta
\$21.90 GF available

Moroccan cauliflower, orange couscous, smoked eggplant gel, parsnip crisps, salsa verde
\$18.90 / \$36.90 Vegan/GF

*Pt Elliot smoked bacon and black garlic croquettes, baby herbs, garden flower, smoky
chipotle aioli, aged balsamic, olive oil*
\$18.90

*5 spice soft shell crab & prawn, Vietnamese salad, coriander and fresh lime, soybean
chilli dressing*
\$21.90 / \$39.90 GF

15% public Holiday Surcharge Applies

Mains

*Sous vide lamb rump, roasted sweet potato, pepperonata, rosemary infused jus,
parsnip crisps, garden herbs*
\$41.90 GF

*Cornfed duck breast, potato galette, carrots, charred corn, tomato, salsa verde, garden
flowers, baby herbs*
\$41.90 GF

*Prawn linguini, roasted garlic, Pt Elliot smoked bacon, basil, parsley, chilli, capers, rich
tomato sauce, grated parmesan, herbs*
\$39.90 GF available

*Handmade ricotta and lemon gnocchi, exotic mushrooms, asparagus, spring peas, picked
herbs, Danish feta, splash of truffle oil, micro herbs, flowers*
\$37.90 Vegetarian

*Venison fillet, swede puree, balsamic onion, smoked tomatoes, feta, dukkah, flamed gin
sauce, petite herbs*
\$43.90 GF

*Crispy skin NT barramundi, grilled prawns, cocktail potatoes, bok choy, Thai green curry
sauce, coriander*
\$42.90 GF

Coastal Platter for 2

*NT barramundi, hot smoked kingfish, salt & pepper squid, 5 spice soft shell crab, sauteed
tom yum prawns, Blues prawn cocktail, wakame, ponzu, soybean chilli dressing, sesame
kewpie, fresh lemon & lime*
\$144.90

Sides

Spring greens, salsa verde, \$16.90

Young leaves, beetroot, balsamic onion, feta, Adelaide Hills dressing \$16.90

Roasted potatoes, herbs, smoked sea salt, local olive oil \$16.90

Golden fries, sea salt, garlic aioli \$14.90

Desserts

Lemon curd, butter biscuit crumb, mascarpone, meringue

Monte Carlo ice cream sandwich, white chocolate sauce, toasted coconut, raspberry dust

Warm honey pudding, vanilla bean ice cream, pistachio crumb, honeyed labneh

Affogato - Vanilla ice cream with a shot of espresso coffee and Frangelico liqueur

DF & GF available

\$17.90 each